

QUINTA NOVA DE NOSSA SENHORA DO CARMO

Colheita DOC 2009

Varieties	Tinta Roriz, Touriga Franca, Touriga Nacional, Tinto Cão and a little of Tinta Francisca
Vineyards	QN, type A; Sub-region Cima Corgo; age between 18 and 20years; Grapes selection at the entrance of the cellar. Total stripping with cold pre-maceration for 3 days and fermentation in stainless-steel tanks for 8 days. Skins maceration and temperature control with storage in inox and bottle. No filtration or stabilization processes.
Vinification/Ageing	75.000 L (bottled in May 2010)
Bottling	Alc/vol 14%, total acidity 5,2 g/l, pH 3,64, reducing sugars 2,0 g/l,
Wine analysis	total SO ₂ 83 mg/l.



TASTING NOTES 2010

Enólogos: Francisco Montenegro e Pedro Pina Cabral

An intense red wine with violet notes. The fresh aroma presents red fruits in a floral and balsamic bottom. Somehow unctuous, it shows light tannins and a pleasant final with floral notes and elegance.

HOW TO SERVE

Storage	Dark and cool place (12 a 14°C), in horizontal position and no vibration. To drink in 1 or 2 years.
Service	At a temperature of 15/16°C.